

Libations

Sparkling

La Marca Prosecco **\$10.00 glass/\$32 bottle**
Clean and fresh with lemon, green apple, and grapefruit

White

Cannonball Sauvignon Blanc **\$10.00 glass/\$32 bottle**
bursting with flavors of grapefruit, nectarine, and honeysuckle.

Sea Glass Pinot Grigio **\$10.00 glass/\$32 bottle**
Aromas of lemongrass, grapefruit, and honeysuckle lead to decadent flavors of ripe pear, apple, and hints of tangerine.

Cupcake Chardonnay **\$10.00 glass/\$32 bottle**
Rich, creamy wine with flavors of apple, lemon, vanilla, and a hint of toasted almond

Red

De Loach Merlot **\$10.00 glass/\$32 bottle**
Opulent flavors of black cherry, blackberry, and dusty chocolate all underlined by toasty vanilla oak.

Dark Horse Pinot Noir **\$10.00 glass/\$32 bottle**
raspberry, cedar and red-cherry flavors, light tannins, a polished feel on the palate and lingering finish.

Mirassou Cabernet Sauvignon **\$10.00 glass/\$32 bottle**
Blackberry, black cherry, and raspberry, layered with vanilla and soft tannins

Sea Witch's Sunset **\$15.00**
Coconut Rum, Pineapple Juice, Grenadine

Mermaid's Lagoon **\$15.00**
Vodka, Blue Curacao, Lemonade

Shark Bite Mocktail **\$8.00**
Floral Iced Tea layered with grenadine

Mimosa, Bellini **\$10.00**

Soda, Hot Chocolate, Iced Tea, Lemonade, Coffee

White Teas

light caffeine, steep 5 minutes

Angels Kiss – a heavenly blend of passionfruit, pineapple, strawberry

Mango Pear – delicate white peony with bits of mango & pear

White Grape – currants, rose hip, mallow & cornflower

Black Teas

most full caffeine, steep 4 minutes

Apricot Delight – Ceylon blend w/apricot, marigold & mango

Berrylicious – cranberry, raspberry, pomegranate, peony petals

Blueberry Acai – acai, apple, beetroot, blackberry, ginger, mallow blossom

Butterfly – mango, papaya, passion fruit, rose petals, sunflower & cornflower

Caramel Chai – caramel, cinnamon, coriander, cardamom

Ceylon Star – Sri Lanka makes a classic flavor

Chocolate Truffle – melted chocolate with a dash of cream

Darjeeling – Himalayan blend with soft amber and nutmeg

Earl Grey – crisp bergamot aroma and flavor on Ceylon

English Breakfast – traditional blend

Irish Morning – wild strawberry leaves, safflower, coconut

Lapsang Souchong – black Chinese tea with a smoky note

Maple Taffy – heated maple syrup with a hint of cinnamon & popcorn

Red Vineyard Peach – peaches and strawberry

Salty Caramel – smooth melted salty caramel

SFI Signature Blend – black tea, pink peppercorns, tangerine & vanilla

Spicy Chai – aniseed, cinnamon, ginger, peppercorns, cloves

Sunday Tea – medium strong black tea with vanilla notes

Violet Macaron – violet flowers & almonds

Green Teas & Yerba Mate

medium caffeine, steep 3 – 5 minutes

Apple Pear – fruity and light green tea blend with apple and pear pieces

Blueberry Blossom - sweet apple, spicy ginger, and blueberry blossoms

Dragon Fruit – sencha, pomegranate, kiwi, raspberry & dragon fruit

Enchanted Forest - aroma of black forest cherry cake refined with sweetness

Formosa Oolong – Taiwanese, flowery and spicy

Genmaicha – Japanese green has a surprise inside: toasted rice

Jasmine Green – naturally scented by jasmine blooms

Japanese Cherry Blossom - aromatic, pink cherry blossoms

Lemon Raspberry – Mate, apple, lemon peel, raspberry (5 min steep)

Raspberry Rose – tangy raspberries complimented by a flowery oolong

Sencha – strong green tea

Herbal & South African Rooibos (SAR)

caffeine free, steep 5+ min

Almond Biscotti – almond, apple, hibiscus blooms & cinnamon

Banana Pudding Tiramisu – banana, caramel, cocoa, coffee beans

Chocolate Rum (SAR) - notes of dark chocolate, rum, coconut, licorice root

Cotton Candy – pineapple, dragon fruit, apple, marshmallow, raspberry

Cranberry Plum – purple dragon fruit, sweet cherry, plum, blue cornflowers

Honey & Ginger – creamy honey, apple, and ginger

Lemon & Fig – green rooibos, lemon, fig, pistachios, and apple

Mandarin & Bergamot – apple, carrot, mandarin, orange, rose, blackberry

Mango Strawberry (SAR) lemon grass, mango, strawberry, marigold blossoms

Mint/Cream - creamy white flavors w/cool mint,

Morello Cherry/Plum (SAR) – Cherry, plum, apple pieces & violet blossom

Peaches & Cream – peaches, rose petals, carrot flakes, pineapple

Pear/Melon – apple, gojiberry, hibiscus blossoms, honeydew melon, rosehips

Raspberry/Rosemary/Lemon – apple, daisies, lemon, rosemary, raspberry

Roasted Almond – almond, caramel, vanilla, & tart cranberry

Spicy Chocolate (SAR) – chocolatey notes, kick of cinnamon & chili peppers

Strawberry/Lavender/Macaroon – apple, hibiscus, rose hips & almond

Sweet Sin (SAR) – raspberry, rose, vanilla and cocoa

White Chocolate Pistachio – white chocolate, pistachio, notes of coconut

June 2025

The Duchess

\$38 per person

The formal “Duchess of Bedford” style of afternoon tea with our 3-tiered cake stand. Includes a large pot of tea or two small pots. No splitting please.

Beachside Salad

Cucumber ribbons salad with olive oil and vinegar dressing

First Tier

Crabwiches

Crab Salad served on a croissant, garnished with olives

Mediterranean Sandwich

Mediterranean vegetables with pesto hummus on a hearty whole grain bread

Seashell Pasta Salad

shell pasta with sundried tomato, peas, parmesan cheese

Second Tier

Sebastian’s Scone

Strawberry Scone

Served with Devonshire and Raspberry Curd

Third Tier

Petit Four

Blueberry Beach Custard Shooter

Sand Dollar Cookies

Clamshell Shortbread

The Hibiscus

\$30 per person

This version has only 2 tiers and does not include the top third dessert tier. Includes a small pot of tea. No splitting please.

Salad, Savory & Scone

\$18 per person

Enjoy the salad and choice of first tier savory item with a scone and a small pot of tea. No splitting please.

The Chandelier

\$25 each

An assortment of desserts and a scone on a decorative multi-tier stand

Children’s Menu

The Bumblebee

\$20 per person

Under 12 years old only please. A smaller kid friendly version of The Duchess with fruit cup starter followed by Macaroni & Cheese, Nutella & Grape Jam Sandwich on wheat and a dessert sampling presented on a tier. Includes beverage. No splitting please.

Please let your server know of any allergies before you order.
We do have Gluten Free, Dairy Free and Vegan options for an upcharge.

UNDER THE SEA

Take home a taste of the Tea Parlor

We sell all our looseleaf teas for you to enjoy at home
\$15 per bag = 20 cups of tea

Petit fours: \$35 per dozen

~ Scones ~

\$4.95 each or six for \$25

We also have several themed and non-themed gift baskets
tea pots & accessories for neat gift ideas!

Gift certificates are available